

# Plates

## Morning Menu

Breakfast (9:00 – 11:30)

Daily pastries (ask the team)

Sourdough toast, cashew & sesame nut butter/strawberry & thyme jam VG N £4.9

Granola, coconut yoghurt, seasonal fruit compote VG N £5.5

Bacon & egg brioche bun, house ketchup, mayo £8

Full breakfast - poached/scrambled egg, house beans, pesto mushrooms, vine tomatoes, sourdough toast V N £9  
+ sausage/bacon/halloumi £3

Brunch (9:00 – 12:00)

Poached/scrambled eggs on sourdough toast V £6.75

Pesto mushrooms on sourdough toast VG N £7  
+ 1 poached egg £1.5

Whipped broad bean guacamole, goats' cheese, pea shoots, seeds, basil oil on sourdough toast V £7  
+ 1 poached egg £1.5

Smokey house beans on sourdough toast VG £7  
+ 1 poached egg £1.5

Poached eggs, sourdough toast, basil & chive hollandaise V £8  
+ house cured salmon/bacon/spinach £3.5/3/1.5

Ham hock & green bean potato hash, fried duck egg, green sauce, crispy shallots GF DF £12

Shakshuka, baked eggs, dill yoghurt, sourdough toast V £12.5

## Sides

1 Egg GF DF £1.5

Sausage DF £3

Bacon GF DF £3

Pesto mushrooms VG GF N £3

Roasted tomatoes VG GF £2.5

House cured salmon GF DF £3.5

House beans VG GF £3

Halloumi V GF £3

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.

Certain menu items can be adjusted slightly to accommodate food allergies or intolerances, please speak with a member of the team for further information.

Certain menu items marked with a GF, DF, VG, V or N have been cooked in our deep fat fryer which may contain traces of gluten, dairy, nuts or non plant-based matter.

For those who suffer severe allergies, please speak with a manager for further information.

A discretionary 12.5% service charge will be added to your bill and goes directly to the team.